



POLENTA w/ Woodland Tomato Sauce

Polenta:

$\frac{3}{4}$ c. yellow cornmeal	1 Tbs. oregano or basil
3 c. water	$\frac{1}{2}$ tsp. salt
2 bouillon cubes	1 Tbs. butter
$\frac{1}{4}$ c. freshly grated Parmesan or Asiago cheese	

In a deep saucepan, bring water, salt & bouillon to a boil. Gradually add cornmeal, whisking constantly. Reduce heat to medium & continue cooking, stirring constantly, about 15 minutes or until the mixture is very thick (caution: polenta will pop and splatter). Remove from heat. Stir in oregano or basil, cheese and butter. Spread polenta in oiled 9" pie plate, cover with plastic wrap & chill until firm, at least 30 minutes. Cut into 8 wedges, place on cookie sheet & brush with olive oil. Broil for 8-10 minutes until browned, turning if desired. Wedges may also be grilled.

**Now We're
Cookin'!**
with
Martha Daniels

Woodland Tomato Sauce with Morel Mushrooms:

2 Tbs. butter	$\frac{1}{2}$ tsp. black pepper
2 Tbs. olive oil	$\frac{1}{2}$ tsp. salt
1 small onion	$\frac{1}{2}$ sweet red or yellow pepper
2 tsp. crushed garlic	1 $\frac{1}{2}$ c. morels, chopped
1 Tbs. dried oregano or basil	$\frac{1}{4}$ c. wine
3 Tbs. chopped fresh parsley	$\frac{1}{2}$ lb. Italian sausage, browned
4 tsp. sugar	1 6-oz. can tomato paste
4 c Roma tomatoes, chopped (or 2 cans diced tomatoes)	

Melt butter with oil. Add onion, garlic, seasonings, morels, pepper and wine. Cook 3 minutes or until onions are brown. Add tomatoes and crumbled Italian sausage, then simmer 5 minutes. Add tomato paste.

Serve Woodland Tomato Sauce over hot polenta with grated Asiago or Parmesan cheese to top.